



Sato no Yuki Foods Co.

Bringing you our most delicious tofu

With carefully selected ingredients, thorough sanitation control, and packaging technology that maintains the food's flavor, we deliver delicious tofu and processed soybean products to our customers.

In a sterile environment that is untouched by human hands, the products are packaged, the soymilk is sterilized, and special containers that are impervious to light and oxygen are used. These 3 techniques preserve the flavor of the ingredients and make it so that the flavor is preserved even over a long time at room temperature. Please enjoy Sato no Yuki's tofu for a variety of occasions.



Refrigerate



Product Name	4 Seasons Tofu 300 g
Amount	300 g
Best Before Date	240 Days (Including manufacturing date)
Storage Temperature	Refrigerate
Uses	As a reserve food for your refrigerator When you want to eat a simple meal
Certifications, etc.	★ FSSC22000

Product Name	Eternally Delicious Tofu 300 g
Amount	300 g
Best Before Date	157 Days (Including manufacturing date)
Storage Temperature	Room Temperature
Uses	As a reserve food for your pantry For camping/outdoor activities
Certifications, etc.	★ FSSC22000

Product Name	Firm & Delicious Tofu 300 g
Amount	300 g
Best Before Date	157 Days (Including manufacturing date)
Storage Temperature	Room Temperature
Uses	As a reserve food for your pantry Firm and perfect for cooking
Certifications, etc.	★ FSSC22000

Company Information	Company Name	Kitomura Co.
	Address	103-0013 Nihonbashiningyocho 2-26-5, Chuo City, Tokyo NX Ningyocho Building 4F
	TEL/FAX	03-5695-1112 / 03-5695-1116
	Email	izumi-yoshida@satonoyuki.co.jp
	Website	https://www.satonoyuki.co.jp/

Website





Bando Foods Co., Ltd.

*We have an integrated processing system,
and have obtained certifications for organic farming and processing*

We use rich soil with compost made from the organic citrus fruits grown on our farm. Grown in the nature of Kamikatsu, we handpick fresh and organic yuko, yuzu, and sudachi one by one to be juiced at our factory. We offer the original aromas and flavours of yuko, the fantastic citrus fruit found only in a limited area of Japan, as well as sudachi and yuzu, all of which have been grown in the healthy soil and rich nature of Tokushima.



Product Name	Organic Yuko Juice
Amount	720 ml
Best By	365 Days
Suggested Retail Price	Negotiable
Uses	Can be used as a flavouring for all kinds of dishes or added to cocktails or other drinks, along with honey.
Certifications, etc.	★ Organic JAS, HALAL



Product Name	Organic Sudachi Juice
Amount	720 ml
Best By	365 Days
Suggested Retail Price	Negotiable
Uses	Can be used as a flavouring for all kinds of dishes or added to cocktails or other drinks, along with honey.
Certifications, etc.	★ Organic JAS, HALAL



Product Name	Organic Yuzu Juice
Amount	720 ml
Best By	365 Days
Suggested Retail Price	Negotiable
Uses	Can be used as a flavouring for all kinds of dishes or added to cocktails or other drinks, along with honey.
Certifications, etc.	★ Organic JAS, HALAL

Company Information	Company Name	Bando Foods Co., Ltd.
	Address	771-4503 Kamino 63-1 Ikumi, Kamikatsucho, Katsuuragun
	TEL/FAX	0885-46-0822 / 0885-46-0823
	Email	info@bando-farm.com
	Website	http://bando-farm.com

Website





Yuzu Rikko Co., Ltd.

*Yuzu Rikko: bringing the blessings of the mountain to the town,
and the kindness of the town to the mountains*

Yuzu Rikko produces and sells additive-free, processed yuzu products made from Tokushima-grown pesticide-free yuzu, along with other carefully selected Japanese ingredients. After helping with the harvest, we purchase the yuzu directly from the grower, which is then carefully processed by hand to create products that bring out the full delicious flavour of the yuzu. You can enjoy the great taste of yuzu with products such as yuzu miso, yuzu pepper, yuzu syrup, yuzu-cha, and more.



Product Name	Yuzu Miso Yuzu Rikko
Weight	120 g
Best By	1 Year
Suggested Retail Price	450 Yen (Tax Excluded)
Uses	Can be eaten as is or used as a flavouring.

Certifications, etc. ★ NAHA Halal Certification
★ Tokushima Special Approved Brand



Product Name	Yuzu Syrup
Weight	200 ml
Best By	180 Days
Suggested Retail Price	1,000 Yen (Tax Excluded)
Uses	Dilute and enjoy as a beverage or use as a flavouring.

Certifications, etc. ★ NAHA Halal Certification
★ Tokushima Special Approved Brand



Product Name	Kito Yuzu-cha
Weight	200 g
Best By	180 Days
Suggested Retail Price	700 Yen (Tax Excluded)
Uses	Dilute and enjoy as a beverage or use as a flavouring.

Certifications, etc. ★ NAHA Halal Certification
★ Tokushima Special Approved Brand

Company Information	Company Name	Yuzu Rikko Co., Ltd.
	Address	770-0861 Sumiyoshi 1-9-34, Tokushima City, Tokushima Prefecture
	TEL/FAX	(088) 678-3383 / (088) 622-1634
	Email	info@yuzurikko.co.jp
	Website	https://yuzurikko.jp/

Website





Hikari Foods Co., Ltd.

Yuzu products that have obtained the Organic JAS certification

We use organic, domestic ingredients that are free of additives and chemical seasonings to bring out the pure flavour of the products. We have adopted a sanitary control system that uses the HACCP method, and obtained FSSC22000 Certification. We are careful to provide not only safe ingredients, but also a production environment that creates safe foods. We work to provide products that are considerate of not only the producers and consumers, but the environment as well.



Product Name	Organic Yuzu Spread
Amount	260 g
Best By	1 Year 6 Months
Suggested Retail Price	620 Yen (Tax Excluded)
Uses	Spread on bread, use to make sweets, or dissolve in hot water to make yuzu tea.

Certifications, etc. ★ Organic JAS



Product Name	Organic Yuzu Juice
Amount	100 ml
Best By	9 Months
Suggested Retail Price	620 Yen (Tax Excluded)
Uses	*Price will change in October 2022 Mix with water, carbonated water, or alcohol, and enjoy as a beverage or use as a flavouring.

Certifications, etc. ★ Organic JAS



Product Name	Organic Ponzu Soy Sauce
Amount	250 ml
Best By	1 Year 6 Months
Suggested Retail Price	430 Yen (Tax Excluded)
Uses	Add to stew, salad, pasta, and more. Goes well with a variety of ingredients, including meats, fish, vegetables, and so on.

Certifications, etc. ★ Organic JAS

Company Information	Company Name	Hikari Foods Co., Ltd.
	Address	771-1347 Takase 127-3, Kamiitacho, Itanogun, Tokushima Prefecture
	TEL/FAX	(088) 637-6123 / (088) 637-6166
	Email	info@hikarishokuhin.co.jp
	Website	http://www.hikarishokuhin.co.jp

Website





Nishiji Foods Co., Ltd.

Yuzu products that are carefully crafted from cultivation to processing

With a strong commitment to safe and secure production, we handle everything from cultivation to processing and selling the unique fruits of Tokushima. We are particular about our soil, and have been using our original compost to grow our yuzu trees from seed for almost 20 years, which bear mild, fragrant, extraordinary yuzu. We have created our products without the use of preservatives or additives in order to preserve the natural aroma of the yuzu, allowing you to enjoy the authentic taste and fragrance of yuzu as a seasoning.



Product Name	Yuzukosho (Yuzu Pepper)
Amount	500g
Best By	365 Days
Suggested Retail Price	2300 Yen (Tax Excluded)
Uses	Seasoning for meat, fish, stews, and more.

Certifications, etc. ★ Halal Certification



Product Name	Yuzu Peel Pate
Amount	100g
Best By	365 Days
Suggested Retail Price	415 Yen (Tax Excluded)
Uses	Use in creams, dressings or sauces, whenever you would like to add the flavour of yuzu.

Certifications, etc. ★ Halal Certification



Product Name	Yuzu Juice
Amount	150ml
Best By	150 Days
Suggested Retail Price	550 Yen (Tax Excluded)
Uses	Pour over udon noodles, sashimi, cold tofu, fried foods, and more.

Certifications, etc. ★ Halal Certification

Company Information	Company Name	Nishiji Foods Co., Ltd.
	Address	779-1510 121 Taniguchi, Aratanosho, Anan City, Tokushima Prefecture
	TEL/FAX	0884-36-2284 / 0884-36-2202
	Email	info@nishiji-foods.com
	Website	https://www.nishiji-foods.com/
	Video	https://www.youtube.com/watch?v=JK7HulGp47A

Website



Video





Nakagawa Ad Co., Ltd.

The pure taste of nature

CITRUSCO, a tabasco sauce flavored with refreshing yuzu, will add a new level of flavor to your dishes. CITRUSPICES are an original spice made using Mima chili peppers as the primary ingredient. This aromatic and spicy seasoning is also made with citrus fruits (sudachi, yuzu, yuko) of Tokushima Prefecture. No extra additives such as coloring agents or preservatives are used, so you can enjoy this product with peace of mind.



Product Name	CITRUSCO
Amount	65g
Best By	2 Years
Suggested Retail Price	556 Yen (Tax Excluded)
Uses	Can be used as a seasoning for yakiniku grilled meat, hot pot dishes, or grilled fish. Also makes for a great present.



商品名	CITRUSPICES
内容量	18g
賞味期限	2 Years
希望小売価格	1,000 Yen (Tax Excluded)
利用シーン	Can be used as a seasoning for yakiniku grilled meat, hot pot dishes, grilled fish, and outdoor dishes.

Company Information

Company Name	Nakagawa Ad Co., Ltd.
Address	779-3602 Wakamiyaminami-131-2, Oaza Inoshiri, Wakimachi Town, Mima City, Tokushima Prefecture
TEL/FAX	0883-52-1643 / 0883-52-2080
Email	nakagawaad@adjapan.jp
Website	https://vegehapp.com/

Website





Yutouan Co., Ltd.

Carefully grown and freshly picked, one by one

Kito is a village in the Naka District of Tokushima Prefecture that is famous for its production of yuzu. Thanks to large fluctuations in temperature and abundant rainfall, Kito has the perfect climatic conditions to grow sweet and fragrant yuzu. We are committed to using locally grown yuzu without adding anything extra so that you can simply enjoy the great taste of Kito yuzu. We are also dedicated to making use of yuzu that cannot be shipped out due to small defects in order to reduce food waste.



Product Name	Nagomi Yuzu (Dried Yuzu Peel)
Amount	50g
Best By	180 days from the manufacturing date
Suggested Retail Price	350 Yen (tax excluded)
Uses	Can be eaten as a snack or used to make bread or sweets.



Product Name	Kito Yuzu Jelly
Amount	130g
Best By	180 days from the manufacturing date
Suggested Retail Price	300 Yen (tax excluded)
Uses	Enjoy chilled on hot summer days. Practical packaging makes it the perfect snack to go.

Certifications, etc. ★ Tokushima Special Approved Brand



Product Name	Kito Yuzu Marmalade
Amount	100g
Best By	300 days from the manufacturing date
Suggested Retail Price	550 Yen (tax excluded)
Uses	Eat with toast, yogurt, crackers or cakes. Serve with ice cream in summer.

Company Information	Company Name	Yutouan Co., Ltd.
	Address	771-6404 26 Nakaban-26 Kitominamiu, Nagacho, Naga District, Tokushima Prefecture
	TEL/FAX	0884-68-2072 / 0884-68-2331
	Email	yutouan@gmail.com
	Website	yutouan.com

Website





Kitomura Co.

From a mountain village with clear streams and yuzu

Kito yuzu are harvested in the Kito area by contract farmers who utilize a natural farming cycle method that uses no pesticides, chemical fertilizers, or animal fertilizers. Only the peel of the yuzu is dried and made into a powder, resulting in the organic yuzu powder. This powder can be used in condiments, as an aromatic ingredient for sweets or drinks, or for a variety of dishes.



Product Name	Organic Yuzu Powder
Amount / Suggested Retail	• 30 g / 540 Yen (Tax Excluded)
Price	• 50 g / 864 Yen (Tax Excluded) • Business Size / Discuss based on amount
Uses	As an ingredient for a variety of dishes, sweets, or drinks
Certifications, etc.	★ Organic JAS

Company Information	Company Name	Kitomura Co.
	Address	771-6402 Yokomachi 23-2, Kitoizuhara, Nakacho, Naka District, Tokushima Prefecture
	TEL/FAX	0884-68-2212 / 0884-68-2277
	Email	info@kitomura.jp
	Website	https://www.kitomura.jp

Website





Maruha Bussan Co. Ltd.

Creating deliciousness and fun

Our 'Lotus Root Powder' is made by turning Tokushima-grown lotus roots, including the peels, into a powder. It is packed with nutrients. Using even a small amount of our 'Beetroot Powder' will add color to the dish, resulting in a vibrant color and taste. Our 'Yuzu Powder' is made from the peels of yuzu citrus fruits grown in Tokushima. It has a refreshing aroma and a slightly bitter taste and can be used as an accent to dishes.



Product Name	Tokushima Produced Lotus Root Powder
Amount	100 g
Best By	1 Year
Suggested Retail Price	800 Yen (Tax Excluded)
Uses	Can be used as a binding agent for meat dishes or as a thickener for soups or stir-fried sauces. It can also be used with yogurt, bread, cakes, or smoothies.



Product Name	Domestically Produced Beetroot Powder
Amount	50 g
Best By	1 Year
Suggested Retail Price	950 Yen (Tax Excluded)
Uses	Can be used for soups that are difficult to prepare, such as borscht. It can also be used for coloring dishes and sweets.



Product Name	Tokushima Produced Yuzu Powder
Amount	100 g
Best By	1 Year
Suggested Retail Price	815 Yen (Tax Excluded)
Uses	Can be mixed with sushi, tsukune chicken meatball skewers, noodles, spices (salt), pound cakes, jelly, etc.

Company Information

Company Name
Address

TEL/FAX
Email
Website

Maruha Bussan Co. Ltd.
771-0218 Sumiyoshi 4-3, Matsushige Town, Itano District,
Tokushima Prefecture
088-699-2345 / 088-699-2757
info@maruha.org
http://www.maruha.org/

Website





JA Kaifu Mugi Women' s Group

Moringa – The tree of miracles

Only the first harvest of young leaves cultivated in Mugi Town, Tokushima Prefecture are used.
It can be used for cooking/sweets, or as a nutrient supplement when mixed with water or yogurt.



Product Name	Mugi Moringa Powder
Amount	30 g
Best By	1 Year
Suggested Retail Price	1,296 Yen (Tax Excluded)
Uses	A quick sprinkle on your everyday meals when you are seeking nutrient supplements

Company Information

Company Name
Address

TEL/FAX
Email

JA Kaifu Mugi Women's Group
775-0006 Honson 5-2, Nakamura, Mugi Town, Kaifu District,
Tokushima Prefecture
0884-72-0331 / 0884-72-1170
jakaifumugi@tk2.nmt.ne.jp



Nakano Farm Co., Ltd.

Naruto Kintoki Confectionery Shop: Nakano Farm

Nakano Farm's hallmark product is a surprisingly moist and creamy sweet potato confection with 70% of its ingredients consisting of the luxurious Naruto Kintoki sweet potatoes. The sweetness is kept to a minimum in order to bring out the delicious taste of the Naruto Kintoki, and these sweets, which were designated as a "Tokushima Special Approved Brand", are delicious whether eaten cold or warm. Using plenty of Naruto Kintoki ordered from a contract farm, the Naruto Kintoki Confectionery Shop: Nakano Farm makes each handmade sweet with plenty of thought and care. Just one bite and you will feel the love and kindness put into these sweets.



Product Name	Creamy Sweet Potatoes (Plain/5)
Amount	5 Pieces
Best By	90 Days (Frozen)
Suggested Retail Price	1,111 Yen (Tax Excluded)
Uses	Thaw and enjoy at your preferred temperature.

Certifications, etc.	★ Tokushima Special Approved Brand
	★ Food Action Nippon Award 2017, Top 100

Company Information	Company Name	Nakano Farm Co., Ltd.
	Address	771-0204 Kawakubo16-11, Tainohama, Kitajimacho, Itanogun, Tokushima Prefecture
	TEL/FAX	(088)698-5279 / (088)679-9811
	Email	nakanofarm0529@gmail.com
	Website	http://nakano-farm.info

Website





Yamada Houraido Co., Ltd.

Preserving the delicious taste of the ingredients

Our confectionary shop offers sweets that contain "Awa Odori Eggs", which are rare and expensive eggs obtained from free range chickens that have been meticulously raised in the rich natural environment of Tokushima. We also use "Awa Wasanbon Sugar", which is one of the few domestically produced sugars. We offer sweets that bring the delicious, authentic flavours of only the finest ingredients.



Product Name	Awa Odori Chicken Eggs & Wasanbon Pudding
Amount	330 g (110 x 3 Puddings)
Best By	120 Days
Suggested Retail Price	1,200 Yen (Tax Excluded)
Uses	Eat as is



Product Name	Awa Odori Chicken Eggs & Wasanbon Catalana
Amount	125 g
Best By	180 Days
Suggested Retail Price	750 Yen (Tax Excluded)
Uses	Thaw, or eat at your preferred temperature



Product Name	Awa Odori Chicken Eggs & Wasanbon Financier
Amount	1 Piece
Best By	90 Days
Suggested Retail Price	120 Yen (Tax Excluded)
Uses	Eat as is

Company Information

Company Name
Address

TEL/FAX
Email
Website

Yamada Houraido Co., Ltd.
775-0302 Shinmachi-53, Okuura, Kaiyocho, Kaifugun,
Tokushima Prefecture
0884-73-0510 / 0884-73-0510
info@houraidou.com
<https://www.houraidou.com>

Website





Ichioka Seika Co., Ltd.

Awa Tokushima is full of delicious foods!

Our company produces sweets in Tokushima, Japan, which is surrounded by nature and has many agricultural products, such as the famous "Naruto Kintoki" sweet potatoes and "Kito Yuzu". We use many of these local ingredients in our sweets, and our company concept is "Not Just Number One, But the Only One". Our steamed cakes are our most popular export, and in addition to custard flavour, we also have green tea and banana flavours available as well.



Product Name	Naruto Kintoki Imo Kintsuba
Amount	55 g
Best By	1 Year Frozen / 60 Days After Thawing *This best before date is for exports.
Suggested Retail Price	143 Yen (Tax Excluded)
Uses	A sweet to be enjoyed at home

Certifications, etc. ★ JFS-B Standard
(Katsuura Factory Kintsuba)



Product Name	Steamed Custard Cakes
Amount	160 g
Best By	1 Year Frozen / 60 Days After Thawing *This best before date is for exports.
Suggested Retail Price	398 Yen (Tax Excluded)
Uses	A sweet to be enjoyed at home

Certifications, etc. ★ Tokushima Prefecture Local HACCP
★ JFS-B Standard (Katsuura Factory
Steamed Cakes)



Product Name	Pound Cake with Wasanbon Cream
Amount	200 g
Best By	1 Year Frozen / 5 Days After Thawing (Refrigerated)
Suggested Retail Price	900 Yen (Tax Excluded)
Uses	A dessert for when guests come over, or a sweet to enjoy yourself

Certifications, etc. ★ Halal Certification

Company Information	Company Name	Ichioka Seika Co., Ltd.
	Address	770-8023 Nakayama-39-12 Katsuracho, Tokushima City, Tokushima Prefecture
	TEL/FAX	(088) 669-3203 / (088) 669-4357
	Email	info@ichioka-seika.co.jp
	Website	http://ichioka-seika.co.jp

Website





Category 3

Drinks and Alcohol



Tokushima Prefecture, a place where landscapes from Japanese folk tales still remains today. The mountainous terrains surrounded by cool breezes and the high quality of the rivers flowing through it are the foundation to Tokushima Prefecture's tea and sake production. Enjoy the taste of tea grown from the delicious water here in Tokushima and enjoy the sake made by skilled artisans.



Ikawa Hakko, Inc.

Awa Bancha Tea: Tradition Barrel Fermentation

This tea is made from green tea leaves fermented with lactic acid bacteria, and is manufactured using the "Post-fermented tea production process" which is unique to the world. Awa Bancha is distinct for its refreshing yet sour flavour. Not only is the tea delicious to drink, it also is a product that draws attention as a fermented food that can be drunk.



Product Name	Ikawa Fermented Awa Evening Tea 500ml
Amount	500ml
Best By	365 days
Suggested Retail Price	180 Yen (Tax Excluded)
Uses	During meals and after exercise

Certifications, etc. ★ Setouchi Brand Certified

Company Information

Company Name	Ikawa Hakko, Inc.
Address	771-5173 23-1 Kamocho, Ana City, Tokushima Prefecture
TEL/FAX	088-676-3029 / 088-677-3375
Email	ikawa@ikawahakko.jp
Website	https://www.ikawahakko.jp/

Website





Kondo Co., Ltd.

Slopes facing the east and the west, each with their own flavor

This tea is grown without the use of any pesticides or herbicides in Tokushima's western area on a steep slope land agricultural system that has been designated as a Globally Important Agricultural Heritage System. The eastern slope is bathed in the sun that sets across the valley, and the western slope is bathed in the morning sun. Enjoy the differences in taste of the two slopes. Powdered tea is also recommended for those who want to get the full nutritional benefits of tea.



Product Name	Green Tea Tasting Set
Amount	80 g x 3
Best By	1 Year
Uses	With meals or at breaks

Certifications, etc. ★ Tokushima AN 2 GAP Globally Important Agricultural Heritage System (Nishi Awa Steep Slope Land Agricultural System)



Product Name	Powdered Green Tea
Amount	30 g
Best By	6 Months
Uses	With meals or at breaks

Certifications, etc. ★ Tokushima AN 2 GAP Globally Important Agricultural Heritage System (Nishi Awa Steep Slope Land Agricultural System)

Company Information

Company Name
Address

TEL/FAX
Email
Website
Video

Kondo Co., Ltd.
779-4801 Ikawachotsuji 88-2, Miyoshi City, Tokushima Prefecture
0883-78-3304 / 0883-78-3421
kitaji.oka@gmail.com
<https://kitajino-oka.com/>
<https://www.youtube.com/watch?v=PbqTXltm45E>

Website



Video





Japan Institute of Kampo Medicine LLC

Seeking the source of beauty and health in Chinese medicine

We deal in Chinese herb medicines and cosmetics approved by the Ministry of Health, Labor and Welfare, using plants grown on our pesticide-free farms. We have a medical product manufacturing GMP-certified facility on site that complies with the quality standards, manufacturing process, and quality control standards established for the manufacture of pharmaceutical products



Product Name	Mulberry Tea
Amount	20g
Best By	1 year
Suggested Retail Price	1,200 JPY (Tax Excluded)
Uses	A health tea to accompany your food or to have during a break



Product Name	Yuzu Snow Lotion
Amount	120ml
Best By	1 year
Suggested Retail Price	2,500 JPY (Tax Excluded)
Uses	To be used as skin-care products

Certifications, etc. ★ Real, Organic and Natural

Company Information

Company Name	Japan Institute of Kampo Medicine LLC
Address	771-0371 89-7 Inoshiri, Kitadancho Kushiki, Naruto City, Tokushima Prefecture
TEL/FAX	088-666-0678 / 088-688-0678
Email	info@nihonkampo.com
Website	http://nihonkampo.com/

Website





Nisshin Sake Brewery Co.

*Made using traditional techniques and wisdom,
with special attention to fresh air and water, ingredients, and technology.*

Our Sudachi Sake is a shochu-style liquor that uses 100% sudachi juice from Tokushima Prefecture and is characterized by the refreshing aroma and acidity of the sudachi citrus. We also offer Junmai Ginjo Awa Tensui, an ideally balanced sake, combining sweetness and sourness with the umami of rice, as well as AWA GIN, a purely domestic craft gin made from 100% domestic raw materials. Enjoy the taste of our sake, brewed using only local ingredients and traditional brewing techniques that have been passed down since the end of the Edo period.



Product Name	"Aroma of Awa" Sudachi Sake
Amount	720ml
Best By	N/A
Suggested Retail Price	864Yen (tax excluded)
Uses	Enjoy a Sudachi Highball, made with 3 parts sudachi sake and 7 parts soda.



Product Name	Junmai Ginjo Awa Tensui
Amount	720ml
Best By	1 year
Suggested Retail Price	1,500Yen (tax excluded)
Uses	Drink at room temperature or slightly chilled (10 to 15 degrees)



Product Name	AWA GIN
Amount	720ml
Best By	N/A
Suggested Retail Price	5,000Yen (tax excluded)
Uses	Mix with plain soda to enjoy the aroma of sudachi and yuzu.

Company Information	Company Name	Nisshin Sake Brewery Co.
	Address	771-1345 Kamirokujo-283 Kamiitacho, Itano-gun, Tokushima Prefecture
	TEL/FAX	088-694-8166 / 088-694-8355
	Email	iuchi@nissin-shurui.co.jp
	Website	http://www.nissin-shurui.co.jp/

Website





Nakawa Shoten Co., Ltd.

A work of art in both flavour and aroma

Since the establishment of our brewery in 1802, the chief brewers and all of our staff have put their utmost effort into crafting each and every bottle of sake, while upholding the highest standard of quality. Enjoy all of the different flavours and aromas of our Imakomachi Daiginjo Sake with its uniquely brilliant, fruity aroma and smooth flavour; the enjoyable colour, taste, and fragrance of our unpasteurized, additive-free Junmai Ginjo Sake; and our Wauemon Special Junmai Sake with its gentle, rich umami flavour and crisp finish.



Product Name	Imakomachi Daiginjo Sake
Amount	720ml
Best By	1 Year
Suggested Retail Price	3,200 Yen (Tax Excluded)
Uses	Enjoy chilled (5°C- 10°C) or on the rocks



Product Name	Yutaka Junmai Ginjo Sake
Amount	720ml
Best By	1 Year
Suggested Retail Price	1,700 Yen (Tax Excluded)
Uses	Enjoy chilled (5°C- 10°C) or on the rocks



Product Name	Wauemon Special Junmai Sake
Amount	720ml
Best By	1 Year
Suggested Retail Price	1,350 Yen (Tax Excluded)
Uses	Enjoy lukewarm or at room temperature

Company Information	Company Name	Nakawa Shoten Co., Ltd.
	Address	778-0003 1756-2 Ikedacho Sarada, Miyoshi, Tokushima Prefecture
	TEL/FAX	0883-72-0126 /0883-72-5768
	Email	komachi@nji.or.jp
	Website	https://lacycle-mall.jp/category/0049/

Website





Honke Matsuura Brewing Co., Ltd.

*Sharing the excellence of sake and Japanese sake culture
from Naruto to the world.*

It has been over 200 years since our establishment, and we have earnestly continued to brew our delicious Japanese sake that can be enjoyed alongside food. Our freshly-brewed "Ginjo Shiboritate Namagenshu", brought to you in an innovative aluminum can, is characterized by its fresh, brilliantly sweet aroma and its lively, acidic youthfulness. Our "Junmaigenshu Mizutokome" is easy to drink for wine lovers, and our Junmai Daiginjo NJD" is perfect alongside rich, creamy dishes. Our sake goes well with both Japanese and Western cuisine. Enjoy!



Product Name	Narutotai Ginjo Shiboritate Namagenshu
Amount	720ml
Suggested Retail Price	1,439 Yen (Tax Excluded)
Uses	Not only can you serve this sake at home parties, dinners, and restaurants, it is also perfect for barbecues and other outdoor activities.



Product Name	Narutotai Junmaigenshu Mizutokome
Amount	720ml
Suggested Retail Price	1,200 Yen (Tax Excluded)
Uses	Serve at home parties, dinners, and restaurants.
Certifications, etc.	★ The Fine SAKE Award Japan 2021, Main Division Gold Prize Winner ★ Kura Master 2020 • 2019, Junmai Sake Division Platinum Prize Winner ★ U.S. National Sake Appraisal 2018, Gold Prize Winner



Product Name	Narutotai Junmai Daiginjo Sake "NJD"
Amount	720ml
Suggested Retail Price	3,500 Yen (Tax Excluded)
Uses	Serve at home parties, dinners, and restaurants.
Certifications, etc.	★ Kura Master 2021 • 2019 (Held in France), Junmai Daiginjo Division Gold Prize Winner

Company Information

Company Name
Address

TEL/FAX
Email
Website

Honke Matsuura Brewing Co., Ltd.
779-0303 Yanaginomoto-19, Oasacho Ikenotani, Naruto City,
Tokushima Prefecture
088-689-1110 /088-689-1109
mailto:motoko@shumurie.co.jp
https://narutotai.jp/

Website





Housui Brewery Co.

A craftsman's masterpiece with rice as the star ingredient

This Japanese sake is made with rice that is perfectly suited for sake brewing. Having inherited techniques from long ago, the craftsmen create sake with natural flavors that make the most of the delicious flavor of rice. Enjoy its refreshing taste, smooth and filling flavor, and its refined aroma.



Product Name	Housui Junmai Daiginjo
Amount	720 ml
Suggested Retail Price	2,500 Yen (Tax Excluded)
Uses	When enjoying a meal with family or friends, as a gift, etc.



Product Name	Housui Daiginjo
Amount	720 ml
Suggested Retail Price	2,150 Yen (Tax Excluded)
Uses	When enjoying a meal with family or friends, as a gift, etc.



Product Name	Housui Junmai Ginjo Tanen
Amount	720 ml
Suggested Retail Price	1,500 Yen (Tax Excluded)
Uses	When enjoying a meal with family or friends, as a gift, etc.

Company Information

Company Name
Address

TEL/FAX
Email
Website

Housui Brewery Co.
779-4801 Ikawachotsuji 231-2, Miyoshi City, Tokushima
Prefecture
0883-78-2014 / 0883-78-4198
housui@housui.com
<http://www.housui.com>

Website





Saito Brewery

Local Tokushima sake – Gotensakura

Brewed using Tokushima Prefecture's original 'LED Yume Yeast', 'Gotensakura' has a splendidly fruity fragrance and a gentle taste. It also pairs well with sashimi, carpaccio, and cheese. Additionally, our plum wine is made using 'Oshukubai plums', characterized by their unique taste and fragrance, that are grown in Tokushima and then soaked in precious Awa Wasanbon Sugar brown sugar syrup and in-house brewed sake. This smooth and robustly flavored adult's plum wine can be enjoyed on the rocks or with soda.



Product Name	Gotensakura Junmai Daiginjo
Amount	720 ml
Suggested Retail Price	Negotiable
Uses	Enjoy as an evening drink at home, parties, or at banquets. We can also provide it for commercial use.



Product Name	Gotensakura Junmai Ginjo
Amount	720 ml
Suggested Retail Price	Negotiable
Uses	Enjoy as an evening drink at home, parties, or at banquets. We can also provide it for commercial use.



Product Name	Awa Brown Sugar Syrup Plum Wine
Amount	500 ml
Suggested Retail Price	Negotiable
Uses	Enjoy as an evening drink at home, parties, or at banquets. We can also provide it for commercial use.

Company Information

Company Name
Address

TEL/FAX
Email
Website

Saito Brewery
770-0027 7-1 Sako 7-bancho, Tokushima City, Tokushima
Prefecture
088-652-8340 / 088-655-0637
info@gotensakura.co.jp
https://www.gotensakura.com

Website





Okagesama Co., Ltd. (Planning Office) Inbe no Sato "Sake Brewery Yumeya"

Delicious and healthy sake made from rice

Our junmai sake and shochu are made with 100% rice grown with Kimura style farming, using no pesticides or fertilizer. We have created a Japanese sake that has complex and subtle flavors of sweetness, dryness, as well as a great fragrance. Please try our vintage sake, a rarity among Japanese sake, as well as our shochu, which has a punch compared to regular rice shochu.



Product Name	HIME-SAMA
Amount	720 ml
Suggested Retail Price	3,800 Yen (Tax Excluded)
Uses	Celebrations (The Japanese have created a prosperous Japan thanks to thousands of years of rice)
Certifications, etc.	★ Tokushima Prefecture Kimura Style Farming Executive Committee



Product Name	Junmai Genshu Arigatou Vintage
Amount	720 ml
Suggested Retail Price	5,000 Yen (Tax Included)
Uses	The best in terms of hospitality. For anniversaries or days of appreciation!
Certifications, etc.	★ Tokushima Prefecture Kimura Style Farming Executive Committee



Product Name	Authentic Rice Shochu Mottainai
Amount	720 ml
Suggested Retail Price	3,200 Yen (Tax Excluded)
Uses	For your nightly drink. This sake has a refreshing taste, fragrance, and sobering effect.
Certifications, etc.	★ Tokushima Prefecture Kimura Style Farming Executive Committee

Company Information	Company Name	Okagesama Co., Ltd. (Planning Office) Inbe no Sato "Sake Brewery Yumeya"
	Address	776-0013 Jogejima 81-6, Kamojimacho, Yoshinogawa City, Tokushima Prefecture
	TEL/FAX	080-3533-5146 / 0883-22-0311
	Email	katsushin@arigatou.ok1.jp
	Website	https://www.okagesama.jpn.com

Website





Higashino Liquor Factory

Japan's first brewery in the "umeshu plum wine special zone" presents you with an extremely authentic umeshu plum wine!

This authentic and fragrant umeshu plum wine is made with white liquor, crystalized sugar, and plums from the Misato area, recognized as the country's first special zone for umeshu plum wine. The ume plums used to make "Hohokekyo" are pickled within 24 hours of being picked in order to preserve the flavour and aroma of the ume. In order to make it easier to drink for those who are weak to sake, the alcohol content is about half that of home-made umeshu, and has a very fragrant scent and refreshing aftertaste.



Product Name	Hohokekyo
Amount	500 ml
Best By	N/A
Suggested Retail Price	3,000 Yen (Tax Excluded)
Uses	Enjoy on the rocks, or diluted with water or carbonated water

Certifications, etc. ★ Tokushima Special Approved Brand

Company Information

Company Name
Address

TEL/FAX
Email

Higashino Liquor Factory
779-3503 Kawamata 5-5, Misato, Yoshinogawa City,
Tokushima Prefecture
0883-43-2216 / 0883-43-2212
umesyu@mf.pikara.ne.jp



Oobatake Syuzou

*Umeshu plum wine made from ume plums
grown in the clear, beautiful waters where the fireflies fly about*

This refined sake is made using home-grown ume plums known as "gessekai" and aged using traditional methods. Unlike other companies, there is no water used in this process. Nothing is added or enhanced, so you can simply enjoy the pure flavour of ume. There are many ways to enjoy the rich aroma of this mellow drink, such as on the rocks or in a cocktail.



Product Name	Jisaburou
Amount	500 ml
Best By	N/A
Suggested Retail Price	4,546 Yen (Tax Excluded)
Uses	Enjoy on the rocks, or diluted with water or carbonated water

Certifications, etc. ★ In-house Production



Product Name	Hotaru no Yado
Amount	500 ml
Best By	N/A
Suggested Retail Price	2,273 Yen (Tax Excluded)
Uses	Enjoy on the rocks, or diluted with water or carbonated water

Certifications, etc. ★ In-house Production



Product Name	Jyunjo Umeshu
Amount	500 ml
Best By	N/A
Suggested Retail Price	2,273 Yen (Tax Excluded)
Uses	Enjoy on the rocks, or diluted with water or carbonated water

Certifications, etc. ★ In-house Production

Company Information	Company Name	Oobatake Syuzou
	Address	779-3504 Toge-422 Misato, Yoshinogawa City, Tokushima Prefecture
	TEL/FAX	0883-43-2275 / 0883-43-2722
	Email	oobatakezen@yahoo.co.jp
	Website	https://oobatake.com

Website





Naruto No Imoya Co. Ltd.

An authentic sweet potato shochu that will make your dreams come true

This is not just any sweet potato shochu! This "Roasted Sweet Potato Shochu" was made using only Naruto Kintoki roasted sweet potatoes, a specialty of Naruto City. We have created a refreshing, easy-to-drink flavour by using black rice malt and our original distillation process, while taking advantage of the sweet aroma of the roasted sweet potatoes. Enjoy the subtle sweet aroma of the roasted sweet potatoes and the smooth taste of this shochu.



Product Name	Naruto Kintoki Roasted Sweet Potato Shochu
Amount	720ml
Best By	N/A
Suggested Retail Price	3,000 Yen (Tax Excluded)
Uses	To be enjoyed with dinner, or given as a gift

Company Information

Company Name	Naruto No Imoya Co. Ltd.
Address	771-0360 Itayashima-123-5 Setocho Akinokami, Naruto, Tokushima Prefecture
TEL/FAX	088-688-0950 / 088-688-0930
Email	imoya-my@imoya.jp
Website	https://www.imoya.jp/

Website





Contact Information

Tokushima Prefecture, Department of Commerce, Labor and Tourism; Commerce and Industry Policy Division; Global Engagement Strategy Staff

1-1 Bandaicho, Tokushima City, Tokushima Prefecture, 770-8570
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Tokushima Trade Association

Tokushima Prefecture Commerce and Industry Policy Division, 1-1 Bandaicho, Tokushima City, Tokushima Prefecture, 770-8570
TEL: 088-621-2320 / FAX: 088-621-2897 / Email: tokushima.trade.a@gmail.com